



Louis Latour

MAISON FONDÉE EN 1797

ALOXE-CORTON 1^{ER} CRU "DOMAINE LATOUR" 2010

- REGION Côte de Beaune
- APPELLATION Aloxé-Corton Premier Cru
- VILLAGE Aloxé-Corton
- GRAPE VARIETY Pinot Noir

The Vine

- AVERAGE VINE AGE 35 years
- SOIL Limestone, alluvial sand, and gravel.
- AVERAGE YIELD 40 hl/ha
- HARVEST Hand picked

Vinification & Ageing

- FERMENTATION Traditional in open vats
- AGEING 10 to 12 months ageing in oak barrels, 35% new
- BARRELS Louis Latour cooperage, French oak, medium toasted

Description

Aloxé-Corton has been the home of the Latour family and the heart of Domaine Louis Latour for centuries. The village of Aloxé-Corton is located in the north of Côte de Beaune on a stony hillside at the foot of the hill of Corton. It was in 1862 that the name of the climat Corton was added to the village name Aloxé. The vineyards of Domaine Louis Latour surround this famous village and yield a classic Aloxé-Corton.

Wine tasting

- TASTING NOTE Ruby red with a perfume of cherry and liquorice, typical of Pinot. On tasting it is round but still a little tight. With time this will evolve beautifully. The Aloxé-Corton 1^{er} Cru "Domaine Latour" reveals a beautiful garnet color and fragrance intoxicating spice, licorice, dried fruit and underbrush. On the palate there are hints of earthiness. Aromas of chlorophyll characterize the finish.
- CELLARING POTENTIAL 7-10 years
- FOOD PAIRING Game birds - poultry - mature cheeses.
- SERVING TEMPERATURE 15-17°

